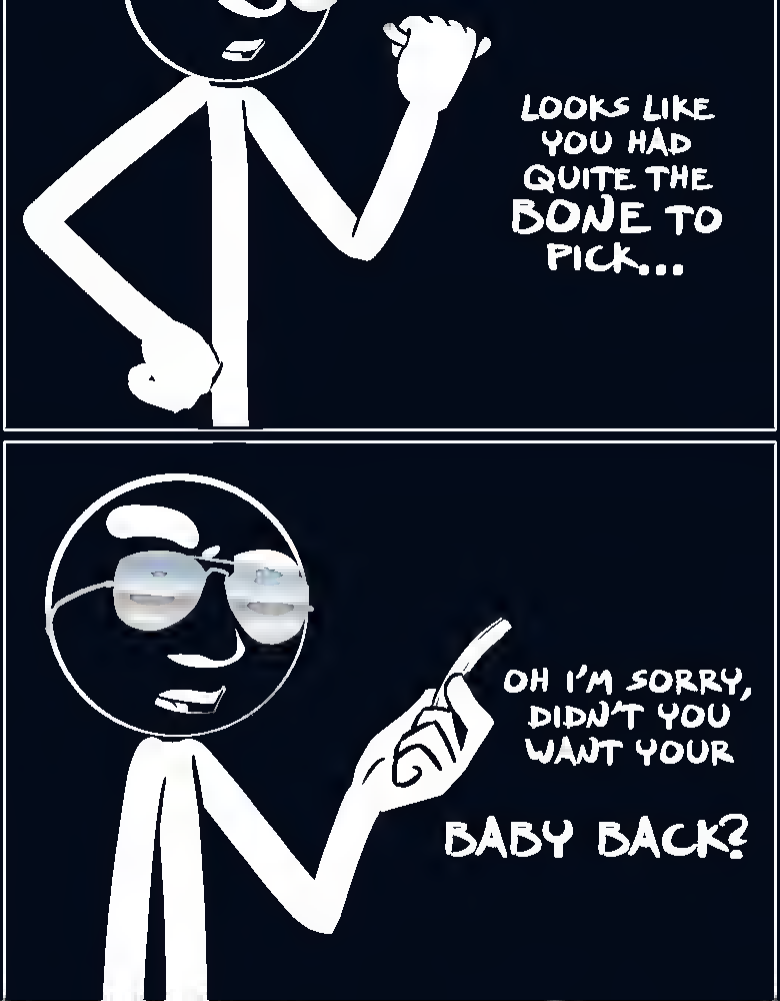
COOKING COMICALLY

presents

(EXCERPTS FROM) THE

ANGUS GUIDE to LIFE (AND ALL THE THINGS)

Chapter 124: What to say after using a Pork Rib to dispatch your would-be assassin.


LOOKS LIKE YOU HAD QUITE THE BONE TO PICK...
OH I'M SORRY, DIDN'T YOU WANT YOUR BABY BACK?

I GUESS I GAVE YOU A REAL RIBBING

UMM...
RIBBED... FOR...
NO THAT'S SOMETHING ELSE

PIECES OF THE PUZZLE

THE SAUCE THINGS

BBQ Sauce

¾ Cup 180ml

Ketchup

¼ Cup 90ml

Tomato Sauce

¼ Cup 60ml

Brown Sugar

¼ Cup 55g

Vinegar

2 Tbsp 30ml

Worcestershire

1 Tbsp 15ml

Hot Sauce

to taste

Allspice

½ Tsp 1g

Oregano

1 Tsp 1g

THE RIBS THINGS

Pork Ribs

2 lbs 900g

Salt

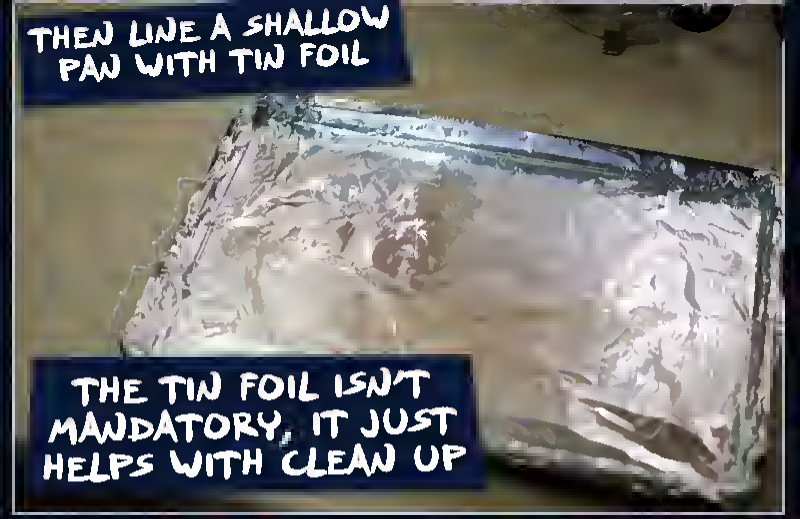
to taste

Pepper

to taste

TO START:
PREHEAT YOUR OVEN TO

400° F
(200° C)


THEN LINE A SHALLOW PAN WITH TIN FOIL
THE TIN FOIL ISN'T MANDATORY, IT JUST HELPS WITH CLEAN UP

THEN LAY OUT THOSE RIBS

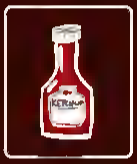
THESE ARE ST. LOUIS CUT RIBS, BUT ANY KIND WILL WORK

SEASON WITH SALT AND PEPPER AND BAKE FOR 15 MINUTES

THE SAUCE THINGS

BBQ Sauce

¾ Cup 180ml



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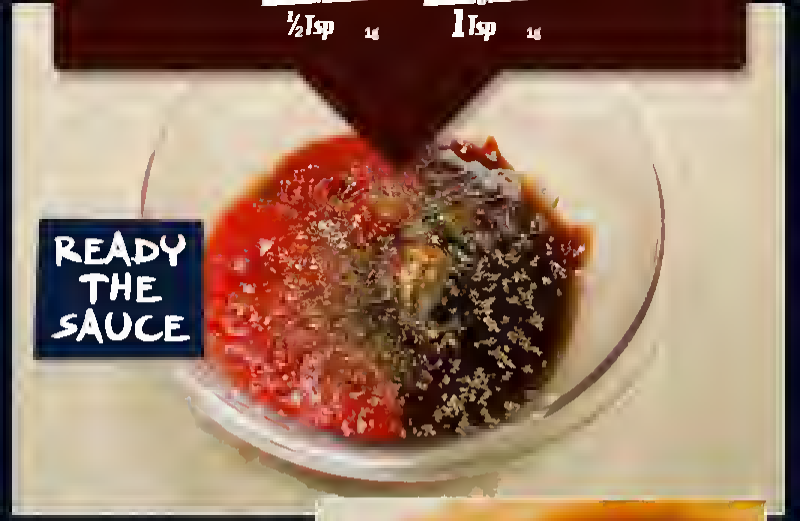
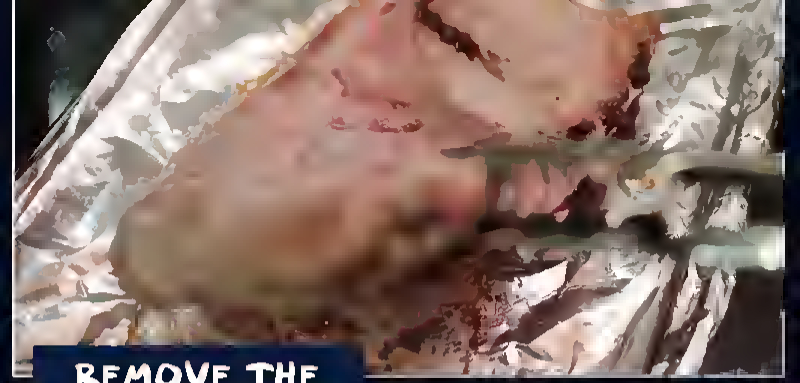


READY THE SAUCE

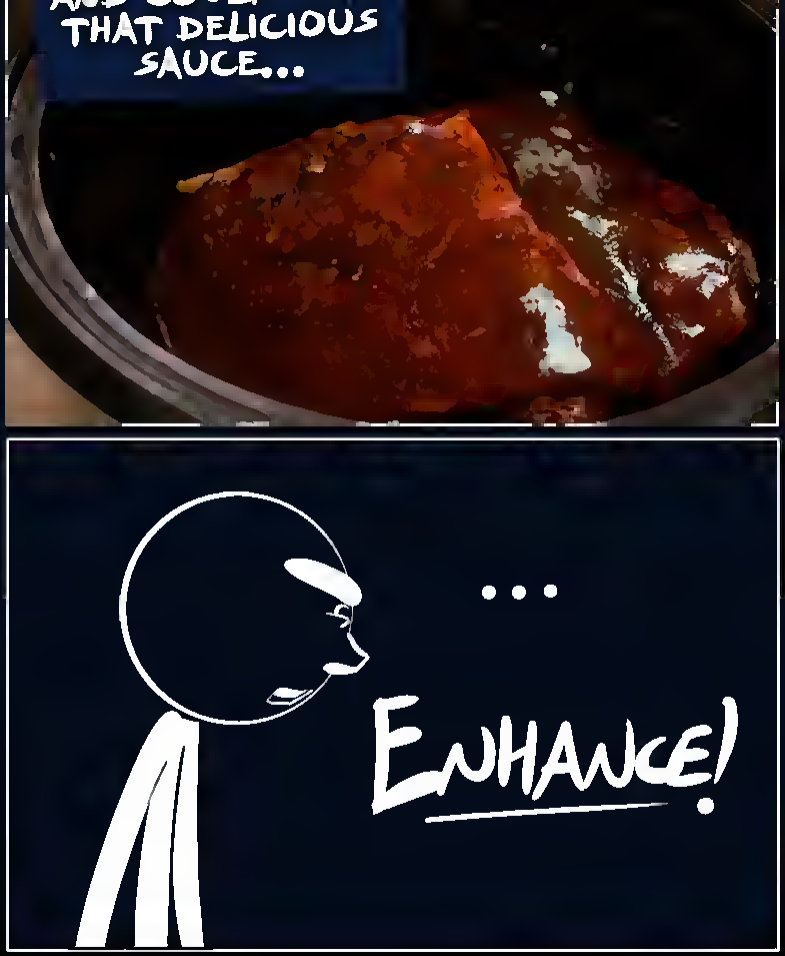
MIX OH SO WELL

AFTER 15 MINUTES FLIP THE RIBS, SEASON AGAIN AND BAKE FOR ANOTHER 10 MINUTES



REMOVE THE RIBS FROM THE STOVE AND ADD THEM TO THE CROCKPOT

AND COVER WITH


THAT DELICIOUS SAUCE...
...
ENHANCE!

LOOKING GOOD

NOW SET TO LOW AND LET IT GO FOR 6 TO 8 HOURS
EEP
ARM
LOW
HIGH

4:16
ASCEND THROUGH THE AIR LIKE A DEFENSIVE ANGEL!

DONE

THE NOTES

- NOT TOO MANY NOTES FOR THIS ONE. ADJUST THE SAUCE AS YOU LIKE, USE WHATEVER CUT OF RIBS YOU LIKE, ETC.

- THESE ARE BEST EATEN THE DAY OF COOKING.

- THAT GIF IS THE FIRST TIME I'VE ANIMATED ANYTHING IN A VERY LONG TIME AND MY FIRST TIME ANIMATING A CHARACTER TALKING. I THINK IT TURNED OUT OK AND I'M EXCITED TO SEE WHAT ELSE I CAN DO.

- THE GAME "THIS SCREENSHOT IS BROKEN" PICKS UP

THE GAME IN THE SCREENSHOT IS ROCKET LEAGUE OF COURSE. JUST CAN'T GET ENOUGH OF THAT GAME.

AND AS ALWAYS

THANK YOU FOR READING

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